

Texas Governor's Mansion Cowboy Cookies

Recipe by Laura Bush

Servings: 3 + dozen large Texas -size cookies

***I baked 6 + dozen small (regular size) cookies, using 2 tablespoons dough for each cookie. Bake at 350 F for 8-10 minutes. Baking time was about 12 minutes

Ingredients

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 1/2 cups 3 sticks butter, at room temperature
- 1 1/2 cups granulated sugar
- 1 1/2 cups packed light-brown sugar
- 3 eggs
- 1 tablespoon vanilla
- 3 cups semisweet chocolate chips 3 cups old-fashioned rolled oats
- 2 cups sweetened flake coconut
- 2 cups chopped pecans 8 ounces

Instructions

1. Heat oven to 350 F.
2. In a very large bowl mix flour, baking powder, baking soda, cinnamon and salt. Set aside.
3. In the bowl of a stand mixer, beat butter on medium speed until smooth and creamy, 1 minute.
4. Gradually beat in the white and brown sugars. Continue to beat for 2 minutes.
5. Add eggs, one at a time, beating well after each addition.
6. Add the vanilla and beat well
7. By hand, stir in the flour mixture until just combined. . Please note: Mrs. Bush gives the instruction to make this in an 8-quart mixing bowl. I used my stand mixer for most of the process, but did transfer the ingredients to a large mixing bowl after I mixing the flour in at low speed with the paddle attachment. Stir in the chocolate chips, oats, coconut and pecans.
8. Stir in the chocolate chips, oats, coconut and pecans. I used my gloved hands.
9. For large cookies, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart. Bake in 350 F oven 15-17 minutes, until edges are lightly browned For large cookies, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart. Bake in 350 F oven 15-17 minutes, until edges are lightly browned.